



**GREEN
CHEF**

PORTOBELLO FAJITAS

creamy chimichurri, lime-zested rice, refried pinto beans

COOK TIME

35 MIN

SERVINGS

2

CALORIES PER SERVING

720

MENU

VEGAN // GLUTEN-FREE

We spun this Tex-Mex classic into a delectable dish fit for vegan cooking. Here, meaty portobello mushrooms, green bell pepper, and red onion are seasoned with Cuban-style spices, then pan-seared (sizzling fajita-style) until tender. We've ditched the flour tortillas in lieu of ultra-flavorful lime-spiked jasmine rice. Homemade refried beans make for a comforting side, while a drizzle of our creamy chimichurri sauce adds a rich, herbaceous finish.

INGREDIENTS (10 ITEMS)

1 whole	Lime
½ cup	Jasmine rice
2 whole	Portobello mushrooms
1 unit	Green bell pepper
1 whole	Red onion
1 whole	Roma tomato
15½ oz	Pinto beans
1 whole	Vegetable stock concentrate
1 tbsp	Cuban spice blend
2 oz	Creamy vegan chimichurri sauce

WHAT YOU'LL NEED

small pot with lid
medium pot
large sauté pan
measuring cup & spoons
microplane
strainer
potato masher
cooking oil
salt & pepper



If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Go to greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 START PREP & COOK RICE

- Zest whole **lime** with a microplane (or on small holes of a box grater) over a small pot. Quarter **lime**.
- Add **jasmine rice**, 1 cup water, and about ¼ teaspoon salt to pot with **lime zest**. Bring to a boil. Stir, then reduce heat to medium-low and cover pot with lid. Simmer 16-18 minutes, or until rice is tender and water is absorbed.
- Remove from heat. Let rest, covered, 3 minutes.
- Fluff **rice** with a fork. Squeeze juice from two **lime wedges** over rice. Stir to combine.

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 FINISH PREP

- Wipe **portobello mushrooms** clean with damp paper towels. Remove any stems. Scrape out gills with a spoon. Cut lengthwise into strips, about ¼ inch thick.
- Cut **green bell pepper*** lengthwise into strips, about ¼ inch thick.
- Cut ends off **red onion** and discard peel. Halve lengthwise; save one half for another use. Cut remaining half lengthwise into strips, about ¼ inch thick.
- Small dice **Roma tomato** into pieces, about ¼ inch each.

**The ingredient you received may be a different color.*

3 START BEANS

- Strain and rinse **pinto beans**.
- Place **beans** in a medium pot over medium-high heat. Add about ⅔ cup water. Stir to combine. Bring to a simmer. Stir in **vegetable stock concentrate**. Reduce heat to medium-low. Simmer 5-8 minutes, or until liquid has slightly reduced, stirring occasionally. (You'll finish the beans in Step 5.)

4 COOK VEGGIES

- Heat about 2 tablespoons cooking oil in a large sauté pan over medium-high heat. Add **mushrooms**, **bell pepper**, and **onion** to hot pan. Season with **Cuban spice blend** and salt. Stir to combine. Cook 7-9 minutes, or until veggies are softened, stirring occasionally.*

**If pan seems dry while cooking, add another 1-2 teaspoons of oil.*

5 FINISH BEANS

- Mash **beans** with a potato masher until mostly smooth. Season with salt and pepper to taste.* Simmer 2-3 minutes, or until beans reach desired consistency, stirring occasionally.

**Taste the beans after seasoning and adjust as needed. Adding salt and pepper throughout the cooking process is key to a delicious final product.*

6 PLATE YOUR DISH

- Divide **lime-zested rice** between plates. Top with **sautéed veggies**. Serve **refried beans** on the side. Drizzle with **creamy vegan chimichurri sauce** to taste. Sprinkle with **tomato**. Serve with remaining **lime wedges**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (612g)

Amount per serving

Calories **720**

	% Daily Value*
Total Fat 30g	38%
Saturated Fat 3g	15%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 1080mg	47%
Total Carbohydrate 96g	35%
Dietary Fiber 14g	50%
Total Sugars 11g	
Includes 1g Added Sugars	2%
Protein 20g	
Vitamin D 0mcg	0%
Calcium 129mg	10%
Iron 5mg	30%
Potassium 1685mg	35%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Portobello Mushrooms, Jasmine Rice [jasmine rice], **Lime, Bell Peppers, Red Onion, Creamy Chimichurri** (Yellow Onions, Parsley, Cilantro, Garlic, Dried Oregano, Sea Salt, Black Pepper, Crushed Red Pepper Flakes, Apple Cider Vinegar [apple cider vinegar], Lemon Juice [lemon], Sunflower Oil [high oleic sunflower oil], Vegan Mayonnaise [sunflower oil, aquafaba (water, chickpea, kombu seaweed), distilled vinegar, salt, sugar, lemon juice, white pepper]), **Pinto Beans** [organic pinto beans, water, sea salt, calcium chloride (firming agent)], **Cuban Spice Blend** [dehydrated vegetables (garlic, onion, green bell pepper, tomato), spices (cumin, black pepper, oregano, coriander), salt, paprika (color), cilantro, and orange peel], **Roma Tomatoes, Vegetable Stock Concentrate** [vegetable juice concentrates (tomato, mushroom, onion, carrot , celery), sugar, maltodextrin, salt, yeast extract, and natural flavor]

Allergen information:

Contains No Allergens

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.

